

## Plaisir De Merle Sauvignon Blanc 2008

**Colour:** Brilliant with green tinges

**Bouquet:** Tropical fruit, winter melon and a hint of spice. The enticing nose carries through to the taste and holds its own all the way with well-balanced, aromatic flavours.

**Taste:** It is fresh and crisp with gooseberry and tropical fruit. It is rich and full in the mouth and has a long and lingering aftertaste. The enticing nose carries through to the taste and holds its own all the way with well-balanced, aromatic flavours.

Enjoy with light dishes, seafood salad, pasta or grilled fish.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Plaisir Wine Estate

**winemaker :** Niel Bester

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol   rs : 1.7 g/l   pH : 3.24   ta : 6.1 g/l

**type :** White   **style :** Dry

**pack :** Bottle   **closure :** Cork

**in the vineyard :**

### Background

A Distell showpiece, this 974 hectare estate in Simondium, Paarl, has earned international acclaim for its white and red wines. Winemaker Niel Bester attributes the benefits of not only working with great fruit coming from a very unique terroir, but also getting the valuable input from Dr Paul Pontallier, MD at Chateau Margaux. Producing wines that are classically styled and accessible is the goal for all involved with this historical farm dating back to 1693.

### The Vineyards

Grapes were harvested by hand and sourced from five different vineyards. Due to the cooler conditions at higher altitudes, the grapes have more intense green pepper and green fig flavours. The older vineyards, which are planted on the intermediate slopes, produce grapes which are more tropical in character. The younger of the two vineyards was harvested early in the season and, while the older vineyards were allowed to reach a higher level of maturity before the grapes were harvested.

The vines, ranging in age from 6 to 24 years old, were grown in Hutton soil between 300m and 500m above sea level on the south-eastern slopes of the Simonsberg. The youngest vines produced the crisp gooseberry and green fig flavours.

The result was a combination of crisp 'cooler' flavours, with that of the indigenous 'buchu' and tropical character that evolved from the older vines.

Viticulturist: *Hannes van Rensburg*

### about the harvest:

Grapes were harvested by hand and sourced from five different vineyards. Due to the cooler conditions at higher altitudes, the grapes have more intense green pepper and green fig flavours. The older vineyards, which are planted on the intermediate slopes, produce grapes which are more tropical in character. The younger of the two vineyards was harvested early in the season and, while the older vineyards were allowed to reach a higher level of maturity before the grapes were harvested.

The grapes were harvested by hand at between 22.1° and 23.8° Balling in February.

**in the cellar :** The combination of grapes sourced from different vineyards gives this wine an interesting backbone. A limited period of skin contact (virtually nothing to a



maximum of four hours) followed and the juice was fermented in stainless steel tanks at 13°C for 21 to 24 days. The wine was left on the lees for another two months and received no wood contact.